

Company Cheesecake

 Vegetarian

READY IN



100 min.

SERVINGS



12

CALORIES



569 kcal

DESSERT

Ingredients

- 6 tablespoons butter cold
- 40 ounces cream cheese softened
- 1 egg yolk
- 2 egg yolk
- 4 eggs
- 3 tablespoons flour all-purpose
- 0.3 cup cup heavy whipping cream
- 1 teaspoon lemon zest grated

- 0.3 cup pecans finely chopped
- 0.3 teaspoon salt
- 1.8 cups sugar
- 1 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- baking pan
- springform pan

Directions

- In a bowl, combine the flour, sugar, pecans and lemon peel, cut in butter until crumbly.
- Combine egg yolk and vanilla; stir into flour mixture. Press onto the bottom of a greased 10-in. springform pan.
- Bake at 400° for 8–11 minutes or until edges are lightly browned. Cool on a wire rack.
- Fill a 13-in. x 9-in. baking dish with 8 cups water; place on lowest oven rack. Reduce heat to 325°.
- In a bowl, beat cream cheese until smooth. Gradually beat in sugar.
- Add the flour, vanilla and salt.
- Combine eggs and egg yolks; add to cream cheese mixture just until combined. Beat in cream just until combined.
- Pour over crust.
- Bake on middle rack at 325° for 70–75 minutes or until center is almost set (top of cheesecake will crack). Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. Cool 1 hour longer. Refrigerate overnight.
- Remove sides of pan.

Nutrition Facts

PROTEIN 6.19% FAT 68.68% CARBS 25.13%

Properties

Glycemic Index:19.34, Glycemic Load:22.82, Inflammation Score:-7, Nutrition Score:7.9547825261303%

Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg

Nutrients (% of daily need)

Calories: 569.1kcal (28.46%), Fat: 44.31g (68.17%), Saturated Fat: 24.86g (155.37%), Carbohydrates: 36.49g (12.16%), Net Carbohydrates: 36.21g (13.17%), Sugar: 33.03g (36.7%), Cholesterol: 219.26mg (73.09%), Sodium: 414.88mg (18.04%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 8.98g (17.96%), Vitamin A: 1662.38IU (33.25%), Selenium: 16.27µg (23.24%), Vitamin B2: 0.34mg (19.88%), Phosphorus: 160.61mg (16.06%), Calcium: 113.09mg (11.31%), Vitamin B5: 0.95mg (9.47%), Vitamin E: 1.32mg (8.83%), Vitamin B12: 0.45µg (7.43%), Manganese: 0.13mg (6.7%), Folate: 26.33µg (6.58%), Zinc: 0.9mg (6.02%), Vitamin B6: 0.1mg (5.08%), Potassium: 168.94mg (4.83%), Vitamin B1: 0.07mg (4.45%), Vitamin D: 0.62µg (4.1%), Iron: 0.65mg (3.62%), Magnesium: 14.2mg (3.55%), Copper: 0.06mg (3.2%), Vitamin K: 2.79µg (2.66%), Vitamin B3: 0.24mg (1.22%), Fiber: 0.29g (1.15%)